Lunch Menu

SOURCING SEASONAL LOCAL PRODUCE WHENEVER POSSIBLE

OVEN FIRED PIZZAS $22

9" pies curated by Passatempo Taverna

+ Jamón Serrano $3

SPICY PEPPERONI
pomodoro, pepperoni, rosemary

WILD MUSHROOM & POTATO
olive oil base, hardy herbs

CHEF'S SPECIAL
Ask your host for details

MARGHERITA
basil, fresh mozzarella, tomato

SMALL PLATES

MARCONA ALMONDS & OLIVES $16
castelvetrano olives marinated with herbs and citrus

HUMMUS PLATE $15
served with artisan flatbread, seasonal crudité

MARKET VEG $12
seasonal oven roasted vegetables

GROOVY GRINDER $18
toasted baguette, shaved jamón, salami, pepperoni, mozz, lettuce, onion, pepperoncini

GRAINS & GREENS SALAD $15
hayshaker greens, fresh and roasted veggies, sunflower seeds, vinaigrette

CHEESEMONGER'S SELECTION $30
rotating assortment of domestic and imported cheeses

CHARCUTERIE SPREAD $45
a landscape of seasonal snacks with charcuterie and imported cheeses

SERVES 4

Wines by the glass, beer, and non-alcoholic options available.
Ask about vegetarian, vegan, or gluten free options. Please
alert your server of any allergies.